Mini Flatbread with Tapenade and sundried tomatoes

Flatbread:

**Yield:** 4-6 flatbreads

**Ingredients**

* 200g/7oz plain or wholemeal flour
* ¼ tsp salt
* 100ml/3½fl oz warm water
* 2 tbsp oil (olive, sunflower or vegetable), plus extra for cooking

**Directions**

1. Kid’s job: Place the flour and salt in a large bowl and trickle on the water bit by bit.
2. Kid’s job: Mix the water and flour together. Kids can mix using one finger so that they don’t get a whole hand covered in dough. Doughy hands can be cleaned by rubbing a little more flour onto the hands over another bowl or the bin - resist the urge to wash doughy hands as you will block the drain!
3. Kid’s job: Add the oil and knead the dough - you are aiming for a soft dough. If it is too sticky add a little more flour, if it is too dry add a splash of water.
4. Kid’s job: Knead the dough for five minutes - kids can do this in the bowl or on a clean surface using one or two hands.
5. You can cook the breads straight away or leave the dough to stand for about half an hour. This is a good time to make a quick filling such as a grated salad or dip.
6. Kid’s job: Divide the dough into four balls, or six if you have a smaller frying pan.
7. Kid’s job: On a clean surface, roll each ball of dough one at a time using a rolling pin. If you pick up and move round the flatbread often you know it hasn’t stuck. (You may need to sprinkle a little flour on the surface but only use a little - too much will dry out the dough.) Don’t worry if they aren’t perfect circles!
8. Adult’s job: Heat a large frying pan. Take a sheet of kitchen paper and rub a little oil onto the surface of the pan. Cook each flatbread for about two minutes on one side - it should puff up a little.
9. Adult’s job: Flip the flatbread over using tongs and then cook for a couple of minutes on the other side. The flatbread should have turned lighter in colour and may have a few spots of brown.
10. Keep the cooked flatbreads warm, wrapped in foil or a clean tea towel, until the others are cooked.
11. If you want crisp flatbreads you can now rub them with a little olive oil, chop into strips or triangles with scissors and then ask an adult to bake them for 5-10 minutes, or until crisp.

Tapenade:

Yield: 3 cup

**Ingredients**

1. 2 cups good-quality black olives, pitted
2. 4 anchovies, drained
3. 1/2 small garlic clove, chopped
4. 1 1/2 tablespoons capers, drained
5. 2 1/2 tablespoons extra-virgin olive oil
6. 1/2 lemon, juiced

## **Directions**

1. Place olives, anchovies, garlic and capers in a small food processor. Process until mixture is almost smooth.
2. With the motor running, slowly add 2 tablespoons oil, in a thin steady stream, until mixture forms a thick, smooth paste (adding oil slowly prevents the tapenade from separating).
3. Transfer tapenade to a small bowl. Stir in 2 teaspoons lemon juice, or more if desired. Season with pepper. Transfer to a sterilized glass jar or container. Pour remaining 2 teaspoons oil over tapenade to cover surface. Store in the refrigerator for up to 7 days.

***Cheddar Cheese Balls***

**Yield: *20 balls***

Ingredients:

* 1 tsp. pepper
* 1 ¾ cups cheddar
* ¼ cup green onions
* 1 cup AP flour
* 3 eggs
* 2 cups panko bread crumbs

**Directions:**

* Have oil heated to 350 degrees f.
* Place in a large bowl the pepper, cheese, and green onion, and toss to combine. Roll the chicken into 2 ounce balls, about the side of a golf ball.
* Place the flour, eggs, and bread crumbs in 3 separate bowls. Roll each ball in the flour, then the egg and then the bread crumbs. Set aside.
* When the oil is hot, fry the balls in batches. Cook for about 2 minutes each batch. Remove the balls into paper towel lined plate to drain the excess oil.

**French bread topped with caramelized onions and a cream cheese spread**

**Yield:** 20 pieces

Ingredients:

* 8 oz. French bread
* 3 cloves garlic
* ½ an onion
* 1 ½ tbsp. butter
* 1 ½ tbsp. brown sugar
* ½ tbsp. salt
* 1 tbsp. oil
* 1- 8 oz. package of cream cheese
* ¼ cup chives
* 1 tbsp. garlic salt

Directions:

1. Pre-heat the oven to 250°F
2. In a bowl, mix together cream cheese, garlic salt, pepper, and chives. Set aside in the refrigerator.
3. Layout the French bread on a sheet pan and add them into the oven for 10 minutes or until they are slightly toasted.
4. Mince garlic and dice the onion.
5. Pre-heat a pan, add the oil, garlic, onions, salt, pepper, and brown sugar. Let it all caramelize and then let it cool.
6. Take out the French bread from the oven, spread the cream cheese mixture, and then the caramelized onions.

**Cream Cheese Wontons**

**Yield:** 15 pieces

**Ingredients:**

* 4 oz. cream cheese
* 1 green onion stick
* 15 wonton wrappers
* 1 tsp. garlic powder
* ½ tbsp. salt

**Directions:**

1. In a bowl, mix together: cream cheese, green onions, garlic powder, and salt.
2. Pre-heat oil in a pot.
3. Put one tablespoon of the cream cheese mixture in the wonton wrapper and wrap it.
4. Fry it until it turns a golden brown color.